Electrolux air-o-convect

Convection LW 20 GN 2/1-electric

Electrolux air-o-convect blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.
The air-o-convect ovens detailed are 20 GN 2/1 electric models.

269205

OPERATING MODES
• Convection cycle (max. 300 °C) with automatic moistener (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).
• air-o-convect ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.
• Fan speeds: full and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle and for low temperature cooking of large pieces of meat.
• Exhaust valve electronically controlled to extract excess humidity.
• air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Semi-automatic cleaning cycle also available.
• Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
• Manual injection of water in the cell.

PERFORMANCE
• air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
• Single-sensor food probe.

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CONSTRUCTION
• Stainless steel 304 throughout, with seamless joints in the cooking cell.
• Height adjustable legs.
• Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.
• Halogen lighting in the cooking cell.
• Access to main components from the front panel.
• IPX5 water protection.
• air-o-convect ovens meet IMQ safety requirements.

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	AOS202ECA2 **269205**
TEHNILISED ANDMED	
Energia	Elekter
Siinide arv	20
Juhtraami siinide vahe - mm	63
Küpsetustsüklid - °C	
õhk-konvektsioon	300
Konvektsioon	●
Sondtermomeeter	●
Automaatne pesusüsteem	●
Välismõõtmed -mm	
LxSxK	1243, 1107, 1795
Välismõõtmed -mm/laius	1243
Välismõõtmed -mm/sügavus	1107
Välismõõtmed -mm/kõrgus	1795
Sisemõõdud - mm	
laius	933
Sisemõõdud - m	
sügavus	830
Sisemõõdud - mm	
kõrgus	1450
Võimsus - kW	
mootor	2
Võimsus -kW	
elekter	50
Võimsus - kW	
kambris	48
Netokaal - kg	358
Pinge	400 V, 3N, 50/60

2010-05-10

Võib muutuda ilma etteteatamata

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STANDARD LISAVARUSTUS	
AHJUTOGI 20X2/1GN, 63MM-LW	1
JUHTPANEELI FILTER-20 GN2/1 AHJUDELE	1
UKSEKILP KÄRUTA 20 2/1-EELSOOJENDILE	1
LISAVARUSTUS	
1 (1,2KG) GN1/1 REST 8 KANALE	922266
1/1GN AISI 304 RESTIPAAR	922017
2 FRITÜÜRKORVI AHJULE	922239
2/1 GN AISI304 RVT VÕREPAARI	922175
20 2/1 AHJUDE VEEFILTER 1,8L/MIN	922104
20X1/1&2/1 AHJU RASVAFILTRID	922179
AHJUGRILL (ALUMIINIUM) GN 1/1	922093
AHJUTOGI 16X2/1GN, 80MM-LW	922046
AHJUTOGI 20X2/1GN, 63MM-LW	922044
AUTOMAAT VEEPEHMENDI AHJUDELE	921305
BANKETIKÄRU-92 TALDRIKUT-85MM- 20GN 2/1	922055
EKIS HACCP KOMPLEKT	922166
GN 1/1 TIBURESTIPAAR	922036
KOMP. INTEGREERITUD HACCP AHJULE	922275
KÕPSETUSPLAAT(400*600*38) -PERF.ALU/SIL	922189
KÜPS.PLAAT (400*600*20) -4 SERVA ALU.	922191
KÜPS.PLAAT (400*600*204) 4 SERVA -PERF.A	922190
KÜPSETUSTOGI 16(400X600) 80MM 200X2/1 LW	922069
KUUMAKAITSE 20 GN 2/1 AJUDELE	922242
PESUAINEKORV-SEINALE KINNITATAV	922209
PESUDUŠŠ AHJULE	922171
TEFLON UNIV. PANN GN1/1 H=20 MM	922090
TEFLON UNIV. PANN GN1/1 H=40 MM	922091
TEFLON UNIV. PANN GN1/1 H=65 MM	922092
TERMAALKATE AOS 20 GN 2/1	922049
UKSEKILP KÄRUTA 20 2/1-EELSOOJENDILE	922095
VEEPEHMENDI VAIKPUHASTUS	921306

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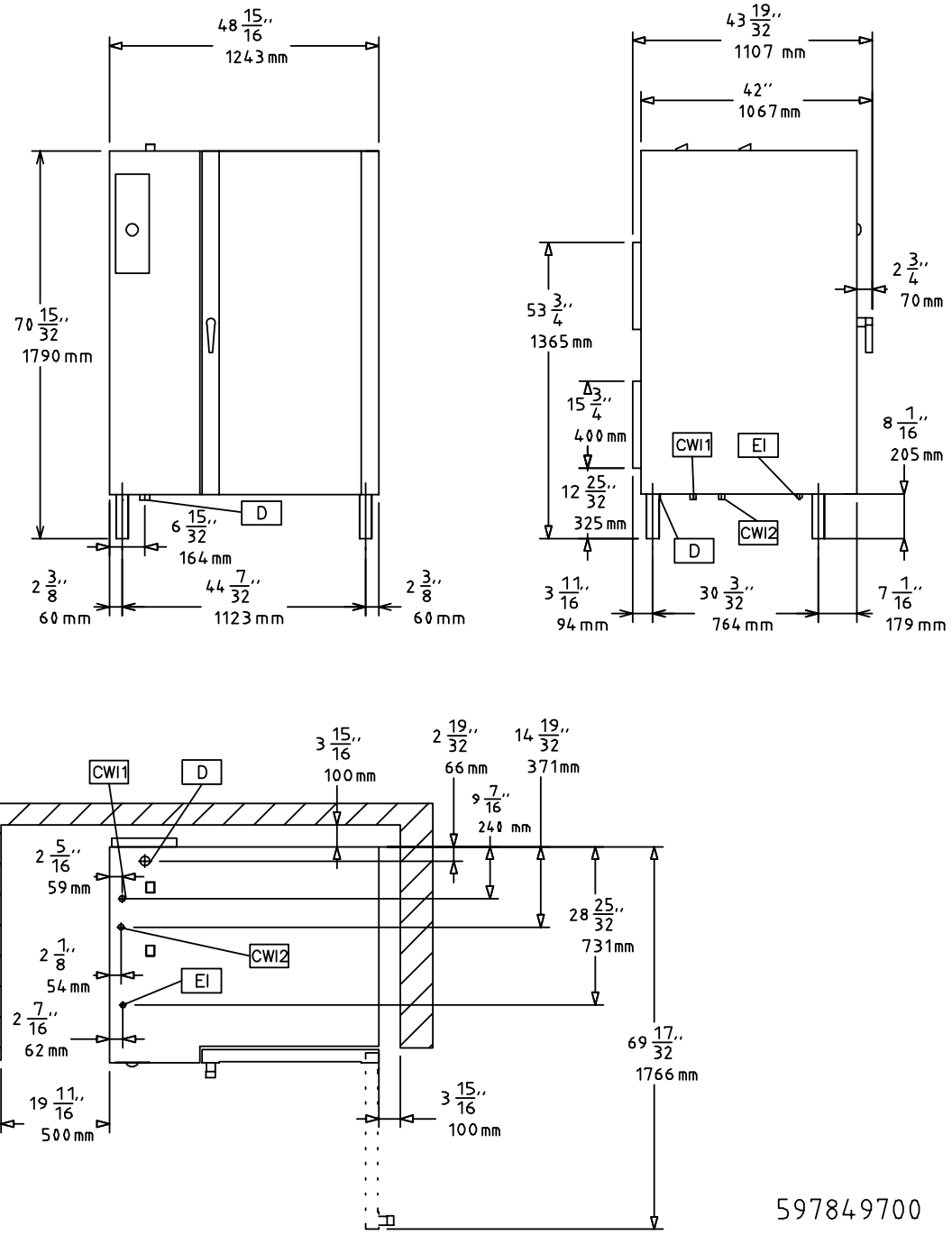

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PAIGALDUSJOONIS	AOS202ECA2 269205
CWI - Külma vee ühendus	3/4"
D - Kanalisatsioon	2"
EI - Elektriühendus	400 V, 3N, 50/60
WIC - Jahutusvee ühendus	3/4"